

DINNER RW | WINTER 2025 | THREE COURSES 55

RW WINE SPECIAL

bottle of house red, white, or sparkling wine 40

FIRST COURSE *choose one*

SALADS

- greens** cucumber, cherry tomato, croutons, creamy balsamic vinaigrette ♦
- beets** greens, whipped goat cheese, pistachio crumble, mixed berry dressing, toast ♦
- pear** arugula, spinach, blue cheese, cherry tomatoes, red onions, champagne vinaigrette ♦
- caesar** romaine lettuce, croutons, parmesan, anchovy-caesar dressing ♦

SMALL PLATES

- lobster bisque** cream, tomato, micro herbs ♦
- loaded fries** hand cut fries, pork belly bits, cheddar cheese sauce, mascarpone, chive ♦
- crispy pork belly** kimchi, sesame oil ♦
- bao bun** crispy chicken, spicy carrot-scallion slaw, kewpie mayo
- calamari** flash fried fresh calamari, chipotle aioli, lemon ♦
- salmon mosaic** ‘med rare’ salmon medallions, tempura broccolini, nori, miso sauce ♦

EXTRAS

- brussels sprouts** fried ‘kung pao style’, toasted almonds, pickled onions +15 ♦
- truffle fries** hand cut, parmesan, truffle aioli +15 ♦
- veggies** seasonal, sautéed in garlic butter +12 ♦
- daily bread** toasted +5

we prepare all dishes from scratch utilizing locally sourced ingredients
parties of six or more will have a 20% gratuity applied to their check

SECOND COURSE *choose one*

HANDMADE PIZZAS

- casa blanca** spinach, mozzarella, fresh basil
- grandma** pepperoni, mozzarella, tomato sauce, fresh basil [square crust]
- barnyard** smoked applewood bacon, grilled chicken, mozzarella, ricotta cream
- emerald city** goat cheese, mushroom medley, red onion, pesto sauce

HANDMADE PASTAS

- angel hair** e.v.o.o., chili flakes, crispy spiced zucchini
- spaghetti** spinach pasta, white wine, brown butter, seafood medley
- sacchette** pear, blue cheese, toasted hazelnut, brown butter sauce, sage
- lasagna** beef bolognese, mozzarella, red onion, garlic, carrot, mornay sauce

LARGE PLATES

- sonoma burger** house blend, bel tartufo truffle cheese, bacon, caramelized onions, knot brioche bun ♦
- fisherman** lobster, salmon, shrimp, mussels, braised fennel, seafood emulsion +8 ♦
- chicken** roast half chicken, broccolini, butternut squash puree, chicken gravy ♦
- lamb** bone in shank, orzo pasta, harvest vegetables, red wine sauce +6 ♦
- steak** 8 oz new york strip, pomme fondant, coffee butter +8 ♦

THIRD COURSE *choose one*

DESSERT

- sticky toffee pudding** brown sugar sponge cake, butterscotch ice-cream
- chocolate creme brûlée** crunchy caramel crust ♦
- daily ice cream** ask your server ♦

♦ dish is (or can be) prepared gluten free

SONOMA
restaurant and wine bar